

OPTIMIZATION OF PROTEIN EXTRACTION AND SOLUBILIZATION, FOR MATURE GRAPES

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ABSTRACT

Protein extraction from grape berries has been challenging, but when it is in mature state, it can have the sugar concentrations as high as 26%. Grape skins and seeds contain large amounts of polyphenols, which can also interfere with efficient protein extraction. It is difficult to extract proteins from cluster stems because, they are highly lignified. In reference article, the Sarry protocol is used to obtain the maximum yield. In this work, the response surface methodology is used with two factors: pH and temperature (independent variable), to attain the recovery (dependent variable) yield % of proteins.

KEYWORDS: Sugar Concentrations, Cluster Stems & PH and Temperature